

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/11/2015 **Business ID:** 102296FE
Business: FRONTIER STEAK HOUSE

9338 STATE
 KANSAS CITY, KS 66112

Inspection: 22000027
Store ID:
Phone: 9137889159
Inspector: KDA22
Reason: 24 Verification
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/11/15	01:10 PM	06:15 PM	5:05	0:15	5:20	0	
Total:			5:05	0:15	5:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. _____

Priority(P) Violations 8 Priority foundation(Pf) Violations 6

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 4000

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p	p
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		..	p	p	..
Fail Notes	2-301.12(B)(2) P - Handwashing procedure (Step 2) FOOD EMPLOYEES shall apply an amount of cleaning compound recommended by the cleaning compound manufacturer. [Manager handled raw chicken product, then rinsed hands at hand sink without using soap. Corrected on site - educated on proper handwashing.]						
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p
Fail Notes	3-301.11(B) P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [While doing the exit interview, the waitress was cutting ready to eat lemons with her bare hands. Corrected on site - employee discarded lemons and put on gloves.]						
8. Adequate handwashing facilities supplied and accessible.		..	p
Fail Notes	5-203.11(A) Pf - HANDWASHING SINK - At least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by EMPLOYEES, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [There was no handsink in the food prep/grill area.] 5-205.11(A) Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [In employee bathroom, the handsink was covered with tools and construction equipment. Corrected on site - manager moved the equipment so that the sink was accessible.] 6-301.11 Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [At the handwashing sink in the employee bathroom, there was no hand soap available.] 6-301.12 Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Handwashing sink next to small 3 vat sink did not have disposable towels available. Corrected on site - manager placed a roll of paper towels at the sink. At handwashing sink in employee bathroom, there were no disposable towels available.]						
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Approved Source

Y N O A C R

Fail Notes | 3-101.11 *P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In back reach in cooler, there was a food container of diced jalapenos with visible mold. In the undermount cooler in food prep area, there was a food container with moldy cheese. In the back reach in cooler, there was 2 cases of pineapple juice that had visible rust on tops and bottoms of each can. Corrected on site - manager disposed of jalapenos, cheese, and pineapple juice in the trash. In the walk in cooler and undermount cooler (food prep), there was salmon patties that were packaged in reduced oxygen packaging (ROP), that manager stated had been set in cooler (from freezer) yesterday evening, without a slit cut in the packaging. Corrected on site - manager slit each package of salmon.]*

12. Required records available: shellstock tags, parasite destruction.

.. .. p

Protection from Contamination

Y N O A C R

13. Food separated and protected.

.. p p ..

Fail Notes | 3-302.11(A)(1)(a) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In undermount cooler of food prep area, there was raw hamburger and raw pork stored above a package of raw, ready to eat mushrooms. Corrected on site - manager moved mushrooms above raw hamburger and pork. In walk in cooler, there was a container of raw chicken stored over a box of cut lettuce.]*

3-302.11(A)(2) *P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In walk in cooler, there was a container of raw chicken stored over a box of raw bacon.]*

14. Food-contact surfaces: cleaned and sanitized.

.. p

Fail Notes | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [At food prep area, the counter mounted shredder had food debris. Owner stated it had not been used for several days. Corrected on site - owner disassembled the shredder and placed at warewashing. There were 3 plates (stored as clean) with food debris.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes | 4-602.11(E)(4) *Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.*
[Pop dispenser nozzles had residue/mold build up. Manager stated they were cleaned every Sunday.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

.. .. p

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. .. p

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures.

.. p

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes | 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[A container of cooked potatoes was setting on counter at 79F. Manager stated potatoes had been there since yesterday, and that he was going to throw them away. Corrected on site - manager disposed of potatoes in the trash.]

21. Proper date marking and disposition.

.. p p ..

Fail Notes | 3-501.18(A)(1) *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.*
[In walk in cooler, there was a container of cooked swiss steak. Manager stated that it was made a little over a week ago. Corrected on site - manager disposed of swiss steak in the trash.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.*
[In back reach in cooler there was a container of taco meat, a container of roast beef without a date. Manager stated they were prepared on 03/08. In same cooler, there was an open container of container of cheese sauce, without a date. Manager stated they were prepared/opened on 03/08. In walk in cooler there were two containers with cooked potatoes without a date. Manager stated potatoes were prepared on 03/10 in the late morning. In walk in cooler there was a container of cooked green beans prepared 03/08 without a date. Corrected on site - manager dated all food items appropriately.
In walk in cooler there was a container of cooked ham without a date. Manager stated it was prepared on 03/08. Manager chose to discard ham in trash. In reach in cooler, there was a container of meatballs and container of cooked corn with no date. Manager stated they had been prepared 03/08, but chose to discard meatballs and corn in the trash. In small refrigerator, there was an opened container of milk. Manager stated it was opened on 03/07. Corrected on site - manager dated milk container.]

22. Time as a public health control: procedures and record.

.. .. . p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. . p

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. .. . p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. . p

Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. . p

33. Approved thawing methods used.

p

34. Thermometers provided and accurate.

p

Food Identification

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification

Y N O A C R

35. Food properly labeled; original container.

.. p p ..

Fail Notes 3-302.12 *Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.*
[Under the food prep table there was a spray bottle of water with no common name on the container. Corrected on site - manager labeled spray bottle.]

Prevention of Food Contamination

Y N O A C R

36. Insects, rodents and animals not present.

.. p

Fail Notes 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.*
[Back exterior door had a 1/4 inch gap at the bottom and 1/2 inch gap along the top.]

6-501.111(B)(4) *Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions.*
[The kitchen area and back storage area has a build up of dirt and debris under equipment and in storage areas.]

37. Contamination prevented during food preparation, storage and display.

.. p

Fail Notes 3-305.11(A)(1) *Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.*
[In back kitchen area there was a container of flour stored directly on the floor. Under food prep table there was a box of breading mixture stored directly on the floor. In the walk in cooler, there was a box of raw bacon and two boxes of raw chicken stored directly on the floor.]

38. Personal cleanliness.

p

39. Wiping cloths: properly used and stored.

.. p

Fail Notes 3-304.14(B)(1) *Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.*
[Sanitizer solution in bucket tested at under 50ppm (chlorine). Manager dumped solution out but did not remix any more sanitizer solution.]

40. Washing fruits and vegetables.

.. .. p

Proper Use of Utensils

Y N O A C R

41. In-use utensils: properly stored.

.. p

Fail Notes 3-304.12(B) *In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.*
[In bulk salt container and bulk flour container there were single use bowls without handles. Corrected on site - manager removed bowls.]

42. Utensils, equipment and linens: properly stored, dried and handled.

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils			Y	N	O	A	C	R
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			..	p	p	..
Fail Notes	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Food container in undermount cooler (food prep area) with raw chicken breasts in it, had melted corners. Corrected on site - manager placed chicken in different container and disposed of container in the trash. At clean utensil storage area, there were 3 spatulas (with wooden handles) that had the wooden handle broke and taped with gray tape. Corrected on site - owner disposed of spatulas in the trash.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			..	p
Fail Notes	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Freezer in food prep area, the door seal was loose at top corner.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.			p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>								
47. Non-food contact surfaces clean.			..	p
Fail Notes	4-602.13	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [In all reach in coolers, walk in cooler, and walk in freezer, there is an accumulation of food and residue on shelves and bottom/floor.]</i>						
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			p
50. Sewage and waste water properly disposed.			p
51. Toilet facilities: properly constructed, supplied and cleaned.			p
52. Garbage and refuse properly disposed; facilities maintained.			p
53. Physical facilities installed, maintained and clean.			..	p
Fail Notes	6-101.11(A)	<i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [In the kitchen area there are approximately 6 floor tiles missing.]</i>						
	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Walk in freezer has chipping/flaking paint on roof area and walls.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In the food prep/grill area there is build up of grease and residue around and under fryer and grill. In back storage area there are approximately 10 old (light gray in color) rodent droppings. In back storage area there is build up of dirt and debris. In all of kitchen area, under equipment, there is a build up of dirt and debris]*

54. Adequate ventilation and lighting; designated areas used.

p

Fail Notes | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [In kitchen area and walk in freezer there are unshielded bulbs.]*

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA63

Footnote 2

Notes:

Hot Holding:

Corn 159F, green beans 148F, mashed potatoes 159F, brown gravy 185F, breaded pork pattie 182F

Footnote 3

Notes:

Cold Holding:

Make table #1 - cut lettuce 38F, ranch dressing 39F

Make table #2 - sliced tomatoes 40F, shredded cheese 41F

Make table #2 undermount cooler - shredded lettuce 41F

Glass reach in cooler in back - taco meat 37F, roast beef 38F

Walk in cooler - cooked potatoes 39F, cooked ham 39F, cooked green beans 38F

Waitress area reach in cooler - ambient 40F

Large refrigerator - ranch dressing (prepared on site) 48F (made 4 hours prior), blue cheese 38F

Small refrigerator - coleslaw 38F, cottage cheese 37F

Footnote 4

Notes:

Warewashing machine (chlorine) 100ppm.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/11/2015 **Business ID:** 102296FE
Business: FRONTIER STEAK HOUSE

9338 STATE
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ACTIONS

Number of products Voluntarily Destroyed 4

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cooked potatoes Qty 12 Units _____ Value \$ 5.00

Description Left at room temperature for more than 24 hours

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cheese Qty 1 Units _____ Value \$ 1.00

Description adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Jalepenos Qty 1 Units _____ Value \$ 3.00

Description container of cut jalepenos modly

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Swiss steak Qty 1 Units Value \$ 20.00

Description held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/11/2015 **Business ID:** 102296FE
Business: FRONTIER STEAK HOUSE

9338 STATE
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/21/15

Inspection Report Number 22000027

Inspection Report Date 03/11/15

Establishment Name FRONTIER STEAK HOUSE

Physical Address 9338 STATE City KANSAS CITY

Zip 66112

Additional Notes
and Instructions

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